

Starters

Seasonal soup of the day with warm bread & butter (V)	£5.95
Confit salmon, smoked salmon & caper tartare, horseradish crème fraiche, chargrilled baby fennel & beetroot jelly	£7.00
Chicken liver parfait topped with truffle butter, celeriac remoulade, tomato chutney, toasted sour dough	£7.95
Butter roasted salsify, charred scallions, smoked potato puree, crushed brazil nuts, red sorrel (V)	£6.25
Chilli King prawns, Kimchi, coriander aioli, crispy squid & Cromer crab potato cake	£8.95
Pan roasted pork belly, seared scallops, Granny Smith apple puree, confit celeriac & crispy kale	£7.95
Mini confit chicken, wild mushroom & tarragon pie, blue cheese & leaf salad	£6.95

Main Course

Lemon & thyme marinated chicken breast, basil pesto gnocchi, parisienne courgettes, braised leeks baked swede, crispy kale & creamed jus	£15.95
Crispy herb polenta cake, roast Mediterranean vegetables, grilled halloumi, wild mushrooms sundried tomato salsa, pine nuts & truffle oil. (V)	£13.95
Chorizo & mozzarella stuffed pork fillet wrapped in Parma ham, ratatouille, fondant potato, apple & brandy jus (GF)	£15.95
Herb crusted salmon fillet, fennel & beetroot risotto, buttered samphire & dill beurre blanc	£15.95
Sauteed basil gnocchi & wild mushrooms, purple sprouting broccoli, creamy chestnut sauce & fried quail egg (V)	£13.95
Pan roasted cod, purple sprouting broccoli, potato terrine, curried cauliflower, seared scallop & cray fish tails	£16.95
Wild garlic pesto rolled lamb breast, sweet potato dauphinoise, smoked aubergine, fine beans & red wine jus	£15.95

Steaks - Served with sauteed wild mushrooms, baby spinach, hand cut chips, balsamic glazed shallot & plum tomato, peppercorn sauce	6oz Fillet steak	£22.95
	8oz Sirloin steak	£22.95

Our food is freshly prepared on site daily, using local produce where available.

Please note that not all ingredients and components are listed on the menu.

If you have any dietary requirements, please do not hesitate to ask.

For a full list of allergens please ask a member of staff. Dairy is used in our general cooking

The Wine Cellar

Bar & restaurant